



MAIN MENU

STUZZICHINI

PANE £3

Homemade bread with olive oil & balsamic vinegar

OLIVE VERDE £3.95

Marinated green olives

FOCACCIA ROSEMARINO £5

Pizza bread with garlic butter, rosemary & rock salt

BRUSCHETTA £3.90

Flatbread with cherry tomatoes, red onion & olive oil

CROSTINI DI SCAMORZA £5

Flatbread with smoked scamorza cheese & red pepper pesto

FOCACCIA MOZZARELLA £5.50

Pizza bread topped with garlic butter & mozzarella cheese

ANTIPASTI

ZUPPA DEL GIORNO £5.50

Homemade soup of the day

BURRATA E TARTUFO £6.50

Burrata with walnuts, rocket & truffle oil
Add prosciutto, £2

GAMBERONI VERDE £8.50

King prawns with braised cannellini beans & salsa verde

SPEZZATINO DI SALSICCIA £7

Tuscan sausage and roasted red pepper stew

TORTA DI CACCIATORE £8.00

Game and pistachio terrine wrapped in prosciutto

CALAMARI FRITTI £6.50

Calamari rings with citrus aioli

RICOTTA FRITTA £6.50

Ricotta cakes with sundried tomatoes & roasted red pepper sauce

ANTIPASTO MISTO £16

Italian charcuterie board for two

PRIMI

LINGUINI FRUTTI DI

MARE £14.50

Linguini with prawns and calamari in a cherry tomato & white wine sauce

PENNE CON PESTO DI

RUCOLA £11

Penne with rocket pesto, green beans, broccoletti & toasted almonds

RAGU DI AGNELLO £13.50

Pappardelle with a slow cooked lamb shoulder, red wine & cannellini bean ragu

PENNE AGLIO, OLIO E

SALSICCIA £11

Penne with olive oil, chilli, roasted peppers, green olives & Tuscan sausage

SPAGHETTI CARBONARA A

LA ROMANA £11

Spaghetti with pancetta, egg yolk & parmesan

PAPPARDELLE POMODORINI

£11.50

Pappardelle with cherry tomato & roasted pepper sugo

RAVIOLI CON CAPESANTE E

GAMBERI £15

Ravioli stuffed with king prawns and scallops, doused in sage butter

SPAGHETTI TOSCANA £12

Spaghetti with Tuscan sausage, chilli & ricotta ragu

MEZZELUNE PORCINI £13

Half moon ravioli stuffed with porcini mushrooms, served with truffle butter

SECONDI

All dishes served with either rosemary & garlic roasted potatoes or sea salt fries

CARNE DI CERVO £21

Venison loin with braised red cabbage and apple & red wine sauce

ANATRA A LA MORA £18.50

Duck breast with blackberry sauce & sauteed spinach

PORCHETTA CON

AGRODOLCE £18.50

Rosemary, fennel and chilli stuffed pork loin, wrapped in prosciutto, with broccoletti & agrodolce (a traditional shallot & red wine vinegar reduction)

POLLO E 'NDUJA £16.50

Chicken breast stuffed with 'nduja, ricotta and lemon, with roasted kale & red pepper sauce

SALTIMBOCCA A LA ROMANA

£16.50

Veal escalopes wrapped in prosciutto and sage with a rich marsala sauce

FILETTO DI MANZO A LA

AGLIO £28.50

Chargrilled prime Scotch fillet with garlic butter

BISTECCA TAGLIATA £26.50

10oz chargrilled Scottish beef ribeye with homemade chimichurri

To ensure the freshness and quality of our produce, our fish selection varies from day to day. One of our team will be happy to inform you of the daily fish special.

DANTES

48-50 Bridge Road Colinton, EH13 0LQ

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PIZZA

All of our pizzas are 12" and thin based
9" pizzas available on request

MARGHERITA £9

Simply topped with tomato and fresh mozzarella

INFERNO £10.50

Tomato, mozzarella, pepperoni & fresh chilli

RUSTICANA £12.50

Tomato, mozzarella, prosciutto, rocket and parmesan shavings

PARMIGGIANA £10.50

Chopped cherry tomatoes, fresh garlic & a generous sprinkling of parmesan

LA BURRATA £12

Tomato, mortadella, whole burrata, salsa verde drizzle

POLLO PEPPERONCINO £11

Tomato, mozzarella, spicy marinated chicken, green olives, red onion & dried chilli

'NDUJA £12

Tomato, mozzarella, spicy nduja, roasted peppers & rocket

ACCIUGA £12

Tomato, mozzarella, anchovies, fennel seed salami & green olives

SFIZZIOSA £12

Tomato, mozzarella, Tuscan sausage, red onion & dried chilli

CONTORNI

SAUTEED SPINACH IN GARLIC BUTTER £3.70

GREEN BEANS WITH CHILLI £3.70

BROCCOLETTI, LEMON & TOASTED ALMONDS £3.70

MIXED SALAD £3.85

ROCKET & PARMESAN SALAD £4.25

FRENCH FRIES £3

DESSERTS

Dessert specials also available - please ask the team!

TIRAMISU

The classic Italian pudding - espresso, mascarpone, amaretto & savoiardi biscuits

STICKY TOFFEE PUDDING

Nancy's famous recipe!

DOUBLE CHOCOLATE PROFITEROLES

Profiteroles with milk chocolate mousse & white chocolate cream

HONEY PANNA COTTA

Honey & yoghurt set cream with candied oats & berries